

VISIT...

LANZAROTE
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PIZZA HUT PIZZA DOUGH

1 1/3 cup water

2 teaspoons sugar

1 1/4 teaspoons salt

2 tablespoons olive oil

2 tablespoons cornmeal

2 cups unbleached all purpose flour

1 cup bread flour

1 teaspoon baking powder

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

3/8 teaspoon MSG

1 1/2 teaspoons yeast

(You may use all-purpose flour only for this recipe)

Bread machine: Add ingredients to

machine bread pan in order

given or as per

manufacturer's instructions. Set to
'dough' mode.

Food processor:

Place water, sugar, salt and olive oil in
bowl of food processor

and pulse

to dissolve sugar and salt. Add yeast,
bread flour, all purpose

flour other

dry ingredients. Process until a soft ball forms. Remove from

machine and

allow to rest, covered with a tea towel, about 45 minutes.

Dough hook:

Place water, sugar, salt and olive oil in bowl of mixer and

dissolve sugar

and salt. Stir in yeast, bread flour, all purpose flour, other

dry

ingredients and knead with dough hook to form a soft, but not-too

sticky

dough (about 8 minutes). Remove from machine and allow to rest,

covered with

a tea towel about 45 minutes.

By Hand:

In this case, use only all-purpose flour.

Place water, sugar,

salt and olive

oil in bowl and dissolve sugar and salt.

Stir in yeast, all purpose

flour,

other dry ingredients and knead to form a soft, but not-too sticky

dough

(about 8-10 minutes). Allow to rest, covered with a tea towel about

45

minutes.

(*) For a breadier pizza dough -
depending on taste and recipe

requirements,

you can add an additional 1/4 tsp. yeast.

Deflate dough very gently before using
and allow it to rest a

further 15

minutes before using in a recipe. You may refrigerate dough in

an oiled

plastic bag for up to two days.